



Food Establishment Inspection Report



Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.5208
www.houstontx.gov

Establishment **LES GIVRALS (Total Establishment)**

Acct # **413502**

Address **4601 WASHINGTON AVE 100**

Zip **77007**

Owner **218 CORPORATION**

Type Insp **Reinspection (002)**

Date
01/14/2019

Arrival
03:30 PM

Departure
04:25 PM

Telephone
(832) 582-7671

District
301

Score
5.00

Permit Expiration
04/22/2019

Permit Type
F,G

Certified Manager
Ernesto Hernandez - 205210 - 10/07/2020

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Hot-Hold Unit	148.00 ° F	Rice / Hot-Hold Unit	166.00 ° F	Tufu / Prep Area	141.00 ° F
Tufu / Prep Area	120.00 ° F	Chicken / Prep Area	67.00 ° F	Pork / Prep Area	68.00 ° F
Shrimp / Refrigerator	41.00 ° F	Beef / Refrigerator	41.00 ° F	Chicken / Refrigerator	40.00 ° F
Cut Carrots / Refrigerator	38.00 ° F	Sausage / Refrigerator	38.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge of the food establishment / mobile food unit not in compliance in accordance with provisions of article II concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness / not ensuring that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food / not ensuring written procedures and plans are developed by the food establishment are maintained / implemented.</p> <p>Establishment does not have an employee health policy. Establishment must provide an employee health policy. The person in charge shall ensure that food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. Repeat Violation.</p>	01/14/2019
20-20(c)	<p>Inspections; reports. Previous inspection report not posted on an inside wall of the establishment.</p> <p>Post the most recent inspection report on an inside wall of the establishment. New Violation.</p>	01/15/2019

COMMENTS

Inspected and written by Victor McDaniel (trainee)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 01/19/19 (not to exceed 10 days from today). Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: Chicken-1 pound, Pork-0.5 pound, Pre-made Vermicelli bowls with vegetables and pasta only-40.5 pounds, Tofu Spring Rolls-2 pounds, and Pork Egg Rolls-5 pounds

Total weight (in pounds) condemned: 49 pounds

Reason for condemnation: Chicken, Pork, Pre-made Vermicelli bowls with vegetables and pasta only, Tofu Spring Rolls, and Pork Egg Rolls held at improper temperature (Chicken=67° F, Pork=68° F, Pre-made Vermicelli bowls with vegetables and pasta only=69° F, Tofu Spring Rolls=71° F, and Pork Egg Rolls=77° F) for more than 2 hours.

Date and Time of condemnation: 01/14/19 at 4:00 PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Trash

Voluntarily destroyed by: Ernesto Hernandez

Person in Charge (Signature) Ernesto Hernandez

Date: 01/14/2019

Sanitarian (Signature) DonMonique Thompson (DXJ1)

Date: 01/14/2019



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Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	<p>General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority.</p> <p>The measured internal temperature of time/temperature controlled for safety (TCS) food (Chicken=67° F, Pork=68° F, Pre-made Vermicelli bowls with vegetables and pasta only=69° F, Tofu Spring Rolls=71° F, and Pork Egg Rolls=77° F) not held at 135° F. (60° C) or above while being (stored in the prep area). Chicken, Pork, Pre-made Vermicelli bowls with vegetables and pasta only, Tofu Spring Rolls, and Pork Egg Rolls (held at improper temperature for more than 2 hours) was discarded. Corrected On-Site. New Violation.</p>	COS
20-21.03(b)(03)	<p>Refrigerated storage. Methods for rapid cooling. Approved methods for rapid cooling not utilized.</p> <p>Observed tofu (located on the cooling rack in the prep area at 120°F). Ensure that employees are using proper methods to rapidly cool time/temperature controlled for safety (TCS) foods. New Violation.</p>	01/14/2019
20-21.03(b)(01)	<p>Refrigerated storage. Refrigeration facilities. Each mechanically refrigerated facility storing time/temperature controlled for safety (TCS) food shall be provided with numerically scaled indicating thermometer, accurate to 3°F if scaled in Fahrenheit only. . Recording thermometers, accurate to 3°F if scaled in Fahrenheit only, may be used in lieu of indicating thermometers. Thermometers that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ±(1.05°C) in the intended range of use.</p> <p>Provide a numerically scaled accurate indicating thermometer located in the warmest part of all refrigeration units storing TCS food. New Violation.</p>	01/15/2019
20-21.03(a)(02)	<p>General. Container of food not stored a minimum of 6 inches above the floor.</p> <p>Observed containers of sauce in the walk-in cooler stored on the floor surface and container of sauce being prep on the floor surface in the prep area. Store all containers of food at least 6 inches above floor surface at all times. New Violation.</p>	01/14/2019
20-21.03(a)(06)	<p>General. Bulk food removed from original container not stored in a container identifying the food by common name.</p> <p>Provide label / common name to identify container of bulk food (sugar and other spices) removed from original container. New Violation.</p>	01/14/2019
20-21.03(b)(10)b	<p>Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date".</p> <p>Time/temperature controlled for safety (TCS) /Ready-to-eat food (cut and marinating beef located in the walk-in cooler) held refrigerated for more than 24 hours not clearly marked using effective means to indicate the date and time by which the food shall be consumed on the premises, sold, or discarded. New Violation.</p>	01/14/2019
20-21.03(a)(01)	<p>General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..</p> <p>Observed ice (used for human consumption) stored uncovered in the ice storage bin (located in the bar area). New Violation.</p>	01/14/2019
20-21.05(e)	<p>Ice dispensing. Ice dispensing utensils shall be stored on a clean surface or in the ice with the dispensing utensil's handle extended out of the ice.</p> <p>Store ice dispensing utensil on a clean surface or in the ice with the handle extended out of the ice. Corrected On-Site. New Violation.</p>	COS

Person in Charge (Signature) Ernesto Hernandez

Date: 01/14/2019

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20-21.05(f)	Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing. Dispensing utensil for bulk food (rice) not equipped with a handle. Provide a scoop with a handle to dispense all bulk foods. New Violation.	01/14/2019
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Observed walk-in freezer door not closing tight-fitted and the door of the prep refrigeration unit off the hinges. Repair doors to work properly and according to manufacture specifications. New Violation.	01/21/2019
20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use. Discontinue the use of cloth towels as a surface under the cutting board and use an easily cleanable, non-absorbent material. Corrected On-Site. New Violation.	COS
20-21.11(c)(03)	Wiping cloths. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses. Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / shelves) in sanitizing solution between uses. Corrected On-Site. New Violation.	COS
20-21.18(d)	Toilet fixtures. Toilet room not provided with at least one covered waste receptacle. Provide at least one covered waste receptacle in each restroom. New Violation.	01/15/2019
20-21.19(c)	Hand-washing sink supplies. Hand-washing sink or group of adjacent hand-washing sinks not provided with individual, disposable towels / a continuous towel system that supplies the user with a clean towel / a hand-drying device providing heated air or a hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. Corrected On-Site. New Violation.	COS
20-21.21(a)(02)	Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by routinely inspecting the premises for the evidence of pests. Observed flies and (1) live roach in the kitchen prep area. Provide professional pest control service to eliminate flies and roaches and retain the pest control inspection report for your records. New Violation.	01/14/2019
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Observed dusty ceiling tiles in the kitchen prep area. Clean ceiling tiles to free of accumulated dust. New Violation.	01/15/2019
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. Observed (1) blown light bulb under the vent hood. Replace the blown light bulb. New Violation.	01/15/2019

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20-21.24(a)	General. At least 10 foot candles (110 lux) of light not provided at a distance of 30 inches (75 cm) above the floor in walk-in refrigeration units / dry food storage areas / other areas and rooms during periods of cleaning. Observed the lighting in the walk-in cooler at 2 foot candles. Provide at least 10 foot-candles (110 lux) a distance of 30 inches (75 cm) above the floor in walk-in-refrigeration. Repeat Violation.	01/15/2019
20-21.24(b)(01)	Protective shielding. light bulbs not shielded / coated / otherwise shatter-resistant in areas where there is exposed food, clean equipment / utensils / linens / unwrapped single-service or single-use articles, except as specified in subitems a and b of this item Shielded / coated / otherwise shatter-resistant bulbs need not be provided in areas used only for storing food and single-service articles in unopened packages if the integrity of the packages cannot be affected by broken glass falling onto them and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened. Observed (1) missing light shield in the kitchen prep area. Replace light shield. New Violation.	01/15/2019
21-244(b)	Signs clearly stating that smoking is prohibited within not conspicuously posted at every entrance to a public place. "NO SMOKING" signs or the international "NO SMOKING" symbol not clearly and conspicuously posted at every entrance to a public place where smoking is prohibited. New Violation.	01/15/2019

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